

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

1678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm			· ·	Telephone Number	Date of In (mm/dd/y		PERMIT#		
\mathcal{N}	larcois	`	1329	812-941-1144			19-		
Establishm	ent Addres	ss (nu	mber and street, city, state, zip code)	336-406-3918	12:11.	19	186		
	Chorb	25 10	en RA New Albory IN 47150						
Owner	1. 1		6.16/1/	Purpose:	Follow-up Release Date				
	1009 10	200	Foods LLC	1. Routine	NO 10 days				
Owner's A	ddress	id.	un Rd	2. Follow-up	Summary of Violations:				
			1	3. Complaint	aplaint 6				
Person in C	narge	\mathcal{B}	ri Hany Anderson	4. Pre-Operational	c	$\left[\begin{array}{c} NC \\ \end{array}\right]$	R <u>.</u>		
Responsibl	e Person's	_		5. Temporary	Manu Tv	pe (See back	of naga)		
responsible	C I CI SOM S			6. HACCP	iviciiu 1y,	pe ince ouch	oj pagej		
Certified F	ood Manag	er	W	7. Other (list)	1 2	V3	4 5		
		þ	citary Anderson 4-25-22			 3	43		
• CRITICAI	L ITEMS AR	RE IDE	NTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS M	MARKED "C"					
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" AN	D IN THE N	VARRATIVE	BELOW AS "R"		
Section#	C/NC	R	_ Narrative	<u> </u>			rrected By		
174	NC		Observed no label on bull	K bin neur	-	+01	101/		
· · · · ·	/ -		Mixer.	<u> </u>		700	<i>ω</i> γ		
256	1 1			in toppings		21	1.0		
C 2 0	MC			14 10 pp 11 43		3 No	3/2		
0.41	140		Cooler-	1 1 0/ 1/4		<u> </u>			
291	NC		Observed mitting Quat	test Strips.		1 ve	ek		
324	NC		Observed front hundsink to be 3 days						
			draining slow partial clog.						
413	NC		Observed vertical door go	no at front a	loc.	2 w	eeKs		
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Received by	(name and	title p	rinted):	Inspected by (name and title pr	inted):				
Brithey Anderson GM Thomas Snite, EHS									
Received by (signature): Inspected by (signature):									
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

,	Floyd County Health Department Inspection Notes							
	Gode#	W.C/NGS	Comments (Comments (Commen					
			PIC: Britary Andrian CFH: 4-15-22					
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		<u> </u>	Email:					
	0.011							
	324	NC	Slow dain Hu sink					
	256	NC	Thursday Supprys					
	<u> </u>		Topol 13					
	201	NC	Quat Stips					
	174	M	Josel WK Sin					
	_							
			the is copture to lit					
	417	NC	100 CM C 00 Fall days					
	917	<i>p</i>	Lernal gor fail door					
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